NEW ENGLAND FARMER.

Published every Saturday, by THOMAS W. SHEPARD, Rogers' Building, Congress Street, Boston; at $2,50 per ann. in advance, or $3,00 at the close of the year.

VOL. I. BOSTON, SATURDAY, AUGUST 3, 1822. No. 1.

PROSPECTUS
OF THE
NEW ENGLAND FARMER.

AGRICULTURE, within a few years, has been improved with a rapidity without precedent in the annals of art; and new discoveries and processes, in its various branches, are still in a train of successful developement. These improvements are of paramount importance, not only to the practical farmer, but to the whole community. Every human being has an interest in that art which is the foundation of all other arts, and the basis of all civilization.

Skill as well as industry is at least as requisite in agriculture, as in any of the finer but less useful arts. The head must direct the hand of husbandry; and in cultivating the earth, the most incessant toil, without the guidance of knowledge, and the superintendance of intellect, is of little avail. The science of agriculture is in a great degree founded on experience. It is therefore of consequence that every farmer should know what has been done, and what is doing by others engaged in the same occupation, and that he should impart to others the fruits of his own experiments and observations. Knowledge of this description can in no way be so cheaply, beneficially and generally diffused as by newspapers chiefly devoted to those topics which are particularly and appropriately interesting to the cultivators of the soil.

Publications of this kind have been found to be of great utility in Europe and in the United States. The *American Farmer*, at Baltimore, and the *Plough Boy*, at Albany, ably conducted and liberally patronized agricultural papers, have rendered services to the country which are generally and highly appreciated. Those papers, however, cannot be so conveniently circulated in New England as a similar publication might if printed in its Metropolis. Besides, the matter contained in those papers is not always adapted to the soil and climate of the Eastern States; and communications proper for an agricultural paper cannot be transmitted several hundreds of miles without more delay, risque and expense, than most are willing to encounter, with no other renumeration than a prospect of benefit to the public.

The NEW ENGLAND FARMER will be edited by a gentleman of science, conversant with the practice as well as the theory of husbandry.—The proprietor has likewise been promised the assistance of several gentlemen who have been distinguished for successful experiments and able essays calculated to improve the agriculture of New England.

Although this paper will be principally devoted to Agriculture, it will likewise contain a concise summary of news, and sketches of topics common to newspapers in general. Indeed, as a mere vehicle of intelligence, without reference to its agricultural contents, it is presumed it will prove more useful to country subscribers than those papers which are nearly filled with ship news, mercantile advertisements, &c. of little or no value to those who live at a distance from our sea-ports. And the proprietor engages that no more than one fourth part of his paper shall, in any case, be filled with advertisements; and in general a still smaller portion of it will be occupied by advertising customers. Party politics, and polemical divinity shall be likewise absolutely excluded from the columns of the New England Farmer.

Massachusetts Agricultural Repository and Journal.

We know of no publication so well deserving of liberal patronage and general diffusion among an agricultural community, as the above named. We have turned over the leaves of many works of a similar nature issued on either side of the Atlantic, but have seen none, which we think contains, in proportion to its quantity of matter, so much to be remembered and practised upon as the subject of this notice. Some foreign journals which we have seen, contain articles more elaborately written, but at the same time they are generally more speculative, and less useful. Good Sense, Science and Agricultural Experience are exhibited in every number of the Massachusetts Journal, and by their union give results, which cannot fail to benefit that portion of an enlightened community for whose use they are more immediately intended.

We shall not attempt to write a review of this Journal, but merely to give such notices of its contents, as we hope may induce such of our subscribers as are not in possession of its numbers to procure them for their own benefit, as well as to assist in the diffusion of the most useful kind of useful knowledge for the benefit of the public.

The number for June, 1822, commences with "*Remarks on the manner in which this Journal is conducted, and the rules by which the committee entrusted with the publication are governed.* By J. L. *one of that Committee.*" We shall here give some extracts from this paper, which appear to us of general importance, though made with reference to a particular subject.

"The Committee appointed for the publication of the Journal do not consider themselves as in any degree responsible for the correctness of the statements, or the soundness of the theories of the various writers, whose essays they publish. Their rule is to admit every essay, which appears to contain any new hint in relation either to Agriculture or Horticulture. It is manifestly impossible for them to judge of the correctness in point *of fact*, of any statement made by a correspondent, and they have believed, that a more free and unreserved communication of all Agricultural experiments, whether the conclusions drawn from them are erroneous or not, is of great use. The cautious farmer, if he is struck with their novelty, may try them for himself," &c.

"It is true that with respect to many subjects intimately connected with the prosperity of our agriculture, our Journal during the last thirty years has contained a great number of opposite, and irreconcileable opinions. But this ought not to diminish the public confidence, since it is avowed to be conducted on the principles of free enquiry, and since it is not more liable to this objection than all similar works, published in this or in the European world. Men of science are found to differ on most essential points. How many theories have been published, have prevailed for a time, and have gone into oblivion in the important science of medicine! How materially has chemical science changed, not only since the time of Priestly and Black, but since it was supposed to be irrevocably fixed by Lavoisier and the French chemists of his school! How great are the divisions of theoretical opinion among the Geologists, the Wernerians and Huttonians!"

We give the preceding with a view in part to solicit the indulgence of the reader, should our Journal, (as it doubtless will,) exhibit opposite theories and clashing opinions. Light is often elicited by the collision of opaque bodies, and the publication of erroneous theories, will sometimes lead to their refutation and the the consequent developement of important principles in science, and the discovery of useful processes in art.

Nothwithstanding, however, the difference of opinion, and mutable practices of modern agriculturists, Agriculture on the whole is rapidly improving. Mr. Lowell, observes, "We undertake to say, that thirty years since it would have been believed impossible to raise, as Mr. Hunnewell of Newton did 112 bushels of Indian Corn to an acre—and I distinctly recollect that when the first accounts in the Bath agricultural papers reached us that they had raised 500 and even 900 bushels of potatoes per acre, it was deemed, if not a fable, yet an experiment peculiar to Great Britain and its soil and climate and not to be looked for among us."

"Still we have seen that in all parts of our country individuals have succeeded in raising from 450 to 500 bushels per acre of this invaluable root. We have seen that the cultivation of other roots to aid the support of cattle during the winter has advanced much faster with us, considering the late period in which we undertook it than in any part of Europe. We hear, not occasionally but constantly, every year, of 600 or 700 bushels of Mangel Wurtzel, or the white beet—of 500 bushels of the Ruta baga or Swedish turnip per acre, and our cattle are and must be of course better fed, and eventually highly improved."

The improvements in the different breeds of cattle, which have been the results of modern husbandry are not less remarkable than the increase of crops. A friend has informed us that "In the Picture of London for the present year, it is stated, that about the year 1700, the

average weight of oxen, killed for the London market was 370 lbs; of calves 50 lbs; of sheep 28 lbs; and of lambs 18 lbs. The average weight at present is, of oxen 800 lbs; calves 140 lbs; sheep 80 lbs; and lambs 50." Could a comparison be made between the present average weight of cattle and sheep, sold in our market, and the average weight of the same sorts sold 40 years since, we believe the improvement would be visible and striking.—Still, much remains to be learned in the art of breeding and fattening cattle, and every step facilitates further progress to a degree of ultimate perfection of which at present we form no adequate idea.

The writer of the article alluded to is of opinion that it is better economy to plant at least middle sized potatoes, or cut potatoes, equal in size to those than either to use for planting small potatoes, or to cut the large potatoes into small parts, to scoop out the eyes, or to take only the sprouts. The Hon. Josiah Quincy in a letter published in the Mass. Ag. Rep. vol. v, p. 64, give the details of an experiment with cut potatoes, and whole potatoes planted in the same field, in adjoining rows, which resulted greatly in favor of the whole potatoes. In this case it appears that fact and theory coincide, for, as Mr. Lowell well observes "the potatoe is by nature formed to furnish from its fleshy and watery root the food for the young shoots." It is doubtless the juice of the planted potatoe which enables the young plant to endure *early* drought better than most other articles of field culture, while a *late* drought, which assails them after the paternal root has parted with its supply of nourishment proves very injurious to the crop.

Adverting incidentally to Hedge Fences, Mr. Lowell has the following remarks:

"When the Hon. Mr. Quincy published his experiments on Hedge planting for fences they [the Trustees] were aware that it would not be of much value except on farms destitute like his of natural materials for stone walls. In the sandy territory of the old Colony it may be of extensive use, but on farms such as I know, where the rocks must be got out before the plough can move; where they must be carted to a great distance if not used for walls, where, in short, walls are the cheapest mode of *disposing* of the stones, it is excellent husbandry so to apply them."

"In relation to the *species* of thorn recommended by Mr. Quincy, truth and long experiment enable and require me to say, that the Virginia thorn so much recommended by Mr. Maine, from whose account Mr. Quincy very properly introduced and recommended it, is not by any means the best adapted for general use, for quick or live hedges. It is too apt to run up, and not sufficiently prone to throw out strong lateral shoots, and it is believed, that either the common White Hawthorn of England, or even our own New England Cockspur thorn is better adapted for this purpose. We make these remarks not with a view of diminishing the merit of Mr. Quincy in making these experiments, and communicating them, but simply to make it known, that what we publish is intended merely as hints which others may follow or pursue, and we feel bound to state from time to time, any doubts which may occur to us on the subject, or any opposite experience.

"We have been more free in speaking of the limited extent to which thorn hedges can be carried into the stony and rocky country of New England, and the defects of the variety of the thorn first introduced because we are ready to say, and say it cordially, that we think all that portion of our country, which resembles the estate of Mr. Quincy, such as a part of Essex, Middlesex, Plymouth, Bristol, and some of the lands on Connecticut river, will finally derive great benefit from the introduction of live fences. They are yet in their infancy, and to Mr. Quincy we owe their introduction. It will be many years before they will be extensively used, but they will we presume eventually be introduced in all countries where stones cannot be found, and he will I trust have the credit of introducing them, a credit which will increase as they shall be extended. They are very beautiful. They give an air of cultivation to the landscape—they shelter the crops, and produce a general effect of which no man, who has not seen the difference between French and English scenery can have any adequate conception."

(TO BE CONTINUED.)

From the Mass. Agricutural Repository for June.

Comparison of the present with some past seasons.

We have for several years published such a comparison, and farmers and general readers having expressed a certain degree of pleasure from the statement we continue it. It certainly may be made of some use, if cultivators, instead of consulting the Almanack, will attend to the indications of nature. Certain plants will not flower till the earth has arrived at a given degree of temperature.

They vary from five to twenty days in the time of flowering in different seasons. If, therefore, as to the tenderer plants, the Indian corn, squash, pumpkin and melon, we should resolve to plant them, not at a determinate period of the year, but when we should find by the flowering of certain plants, that the soil is so warm as to endanger their rotting in the earth, we think some good would be attained.

We shall take a few plants as a specimen, and compare the present season with some of the earliest during the last nine years.

The *Cherry* opened its blossoms in 1813, May 10th—1815, May 10th—1816, May 6th—1818, May 17th—1820, May 2d—1822, May 1st.

Asparagus was fit for the table for the first time in 1813, May 14th—1815, May 6th—1816 May 5th—1818, May 15—1820, May 1st.—1822, May 1st. It should be remarked that the Asparagus was cut from the *same* bed in each year—a bed was planted 33 years since, and never changed, and one which has been constantly growing better, an important fact in horticulture.

Plums were first in flower in the year 1815, May 14th—1817, May 7th—1819, May 13th—1821, May 11th—1822, May 4th.

Pears began to blow for the first time in 1813, May 20th—1815, May 12th—1817, May 7th—1819, May 17th—1820, May 9th—1822, May 5th.

Apples first showed their open flowers, in 1813, May 23d—1816, May 18th—1817, May 12th—1819, May 19th—1820, May 11th—1822, May 9th.

It will be seen by this table, that the present season is the earliest on the whole which we have had for nine years.

There is, however, a manifest difference between the relative times of flowering of the *different* plants in the several years; and this is readily accounted for by the circumstance, that a single turn of cold weather will check the progress of all plants, and the season which may have produced the earliest flowers on the Apricot, the earliest of our fruits, may not be earlier than usual in producing flowers on the Apple.

To give one practical rule which we believe may be of some use, we should say, that when the Apple tree flowers we may safely (be it sooner or later) venture to put our corn, squashes and melons into the earth.

This season was the earliest as to the opening of the ground known on my place for 16 years. I planted potatoes and peas on the 7th of March, fifteen days earlier than I was ever able to do it before—but as I have often before remarked, all these differences disappear as the season advances, and on the whole I doubt whether the present season is in advance more than four or five days of that of common years. It however has been a great relief to the labor of the farmer—his season of labor has been extended this year at least three weeks in this vicinity, and this is of great value to him. The show of blossoms in all kinds of fruit is very good, nearly double to that of the last year.—The present cool weather is highly beneficial to the fruit. We had a very severe frost on the 6th inst. which in low grounds injured early potatoes, but the damage on the whole was not great. If we can escape another for one week more, we may presume on a fruitful year. The prospect of grass is at this moment above that of ordinary years.

A ROXBURY FARMER.

From the New England Galaxy.

JUDGE QUINCY'S FARM.—We have heard that Mr. Quincy was a practical as well as theoretical farmer, and it is well known that his talents have been industriously employed in raising the standard of agricultural excellence in the neighborhood of Boston, but we do not recollect to have seen any description of his farm, or his mode of cultivating it, till the following, for which we are indebted to Mr. Stone's "Extracts from a Gentleman's Port Folio."

Judge Quincy, in addition to his professional duties is a theoretical and practical farmer; and I have taken the liberty of introducing the name of this distinguished gentleman because there is a part of his system which was entirely novel to me, and which I think should be more extensively known, as I feel persuaded that many of our agriculturalists may profit by it. His farm is extensive and surrounded by a flourishing hawthorn hedge; but there is not an interior fence on the premises. The whole presents a single field, devoted to all the various purposes of agriculture. No part of it is allotted to pasture, as his cattle are fed in their stalls, and never suffered to run in the field. The advantages of this system are thus given; Formerly there were seven miles of interior fences to be kept in repair, and by keeping the cattle up, the whole of this expense is saved. Formerly sixty acres of his farm, were devoted to pas-

furage; but now a greater number of cattle by one third, are kept upon the products of twenty acres; and I never saw cattle in better case.—The saving by this means is enormous, and that immense advantages arise from it, is too apparent to be dwelt upon. During the summer the cattle are fed upon grass, green oats or barley, cut up the day previously, and suffered to wilt in the sun; and the manure, which is thus saved, will more than pay for the extra trouble and expense. The farm is highly cultivated, and every kind of grain and vegetables grown in the country, appeared to have a place. The cultivation of carrots it was said was found very profitable, and, I passed a lot of five acres.—Near this were also several acres of cabbages, ruta baga, mangel wurtzel, millet, &c. &c.—Judge Q. has also an extensive salt manufactory, of 175 cisterns or vats, which, however, he contemplates soon to enlarge. The salt water is pumped by wind, and is let off from one vat to another—first depositing the sediment, and then the sulphate or carbonate of lime, until it becomes pure, when it is suffered to stand and evaporate by the heat of the sun. The crystallizations, form on the top and settle to the bottom. I have preserved a beautiful specimen. One man attends the whole of this concern.—The residence of Judge Q. is a charming situation. The house is a neat and spacious building, and the grounds, varied in surface and scenery, tastefully laid out and richly adorned. It is agreeable to perceive gentlemen of such distinguished talents and literary attainments, toiling thus to promote the real interests of the country, and affording practical proofs, that the pursuits of agriculture are neither servile nor derogatory.

From the Hampshire Gazette.

Sweet Corn.—A writer in the Plymouth paper asserts that sweet corn was not known in New England, until a gentleman of that place, who was in Gen. Sullivan's expedition against the Indians in 1779, brought a few ears to Plymouth, which he found among the Indians on the borders of the Susquehannah. The writer says that if the ears are picked from the stalks for seed, the produce will assimilate to our common corn, but if the seed ears be selected from the suckers, the corn will not loose its peculiar qualities.

Lightning.—Wet clothes are good conductors of lightning, and if a flash in its way to the ground, should strike a person's head whose clothes are wet, it will run in the wet clothes over the surface of the body; whereas if the clothes were dry, it would go through the body and occasion death.

Cotton.—Several experiments are now making in New York and Connecticut, to ascertain whether cotton can be raised in this northern climate. Some plants in Albany are now in blossom.

A Cosmetic for ladies' complexions, said to be superior to all other washes.—Put over the fire a pint of water, and when it boils stir in fine Indian meal enough to make it a paste; let the ladies use this paste instead of soap every time they wash themselves. If a spoonful of honey and a little rose water are stirred into it when cooling, it will be still better.

From the American Farmer.

SKIPPERS IN BACON, give much trouble to housewives in the country.

It has been discovered, by a female correspondent in the country, from which we have received several useful communications, that skippers in bacon may be effectually and speedily destroyed by the use of *elder juice*, but the *exact* manner of preparing and applying it, are not described. This ought always to be done in giving receipts—the field is yet open for numberless useful discoveries in all the departments of rural and domestic economy.

Since writing the above, we have the following more particular account from our esteemed correspondent:

"Last year we lost at least one third of our ham meat, by the skippers, notwithstanding every attention, but never destroyed the skippers while the meat lasted. Our neighbors were, in this repect, as unfortunate as ourselves.

"This spring, knowing that our meat had been well smoked, and the weather being dry, we neglected airing it as customary, until our old enemy the skipper returned, and had eaten it smartly. Sister, who attends to it had it examined, scraped and sunned; (no one can be more particular.) In a week after, she had it examined and found that there were nearly as many skippers as at first: you may suppose, after the loss we suffered last year, we were very anxious to destroy this troublesome insect. I had known for many years, that elder juice would destroy *maggots*. If a hog, sheep, or any other animal gets wounded, and the flies get to the wound, they will create maggots; by washing the wound with elder juice, they will roll out by hundreds, if there be so many in it. I proposed therefore to try it on bacon. The leaves were accordingly beat in a mortar, adding a little water; the flesh side of the meat was rubbed with the leaves thus bruised, and in three weeks after, the meat was re-examined, *and the skippers utterly destroyed*. The application here described, does not in the least degree communicate any bad taste to the meat. I have little doubt, that this, with many other simple applications within the reach of every housekeeper, might be applied to many other useful purposes, if proper pains were taken to make the trial. If such homely communications, on such homely subjects, are admissible in the *American Farmer*, you can publish what I have written, as *you know* you can depend on its accuracy, and I shall be amply paid for my trouble by what I know I shall receive, the thanks of many A HOUSEKEEPER.

We believe that the virtues of elder are less known and appreciated than they ought to be. Mr. Deane's Georgical Dictionary states that Christopher Gullet, Esq. had made some experiments, which were communicated to the Royal Society, of which the following is a brief account;

"He whipt cabbages gently with green boughs of elder, just at the time when the butterflies appeared, after which, though they hovered over them, they were never observed to touch them. He whipt the limbs of a plumb tree as high as he could reach. That part remained green and flourishing; but all above shrivelled up, and was full of worms. He concluded that if a tree were sprinkled with an infusion of elder, once a week or fortnight, it would effectually preserve it without injuring the tree or the fruit. He prevented the yellows in wheat, which is caused by an insect, by brushing the wheat with elder; and preserved a bed of young cauliflowers. He prefers the dwarf elder as it emits the strongest effluvium.

"Perhaps, it may be found, as the writer suggests, to preserve turnips from the fly, and these and other plants from grasshoppers and all other insects."

A friend of the Editor, stated to us that he had used an infusion of elder leaves as a preservative against the small yellowish bugs, which infest cucumber vines, squash vines, &c. and he believes with complete success, as the bugs ceased to devour the plants from the time the infusion was applied. It was rather late in the season, however, before the application was made, and it is possible that the bugs had finished their year's work of mischief before they were disturbed by the elder infusion. We hope that further trials will be made.

Carelessness.—Negligent masters and mistresses are considered as lawful prey by their domestics: and those who are proverbially easy in the management of pecuniary and economical concerns, are at once cheated and despised for a disposition, which, however, it may engage the affection and esteem of candid and enlightened characters, seldom fails to excite the rapacity of those who are possessed of

That low cunning, which in fools supplies,
And amply too, the place of being wise.

A man who had been a zealous partizan, in politics, but had shifted his course so often that he sometimes strayed so far from the lines of demarcation which separated one party from another that he could not always say which side he belonged to, was asked, what made him turn his coat so often? He replied that "*one good turn* deserves another."

Gunpowder and Brandy.—An office in the government of Satan, being once upon a time vacant, "*the prince of the power of the air*," convened a counsel, when it was proposed, that on the trial of the skill and abilities of the two demons, he who caused the most misery on earth and brought the greatest number of mortals to the regions of despair, should fill the vacant office and be first in authority.

One went in the shape of *Gunpowder*, the other that of *brandy, rum, gin, &c.* the former was an open enemy and roared with a terrible noise. This made the folks to be afraid, and put them on their guard. But the other passed as a *friend* and a *physician*, pretended to make them strong and healthy, was at all the merry makings, frolicks and entertainments. By these means he caused them to be off their guard; and at length to become his most willing servants, and that too, "for the wages of death." Under the "notion" of helping digestion, comforting the spirits, and cheering the heart, he produced the direct contrary effects.——And, having insensibly thrown great numbers into a fatal decay, he was found to people hell and the grave so fast, as to *merit* the office, in preference to him who went among the people in the shape of gunpowder.

Last week a young man with a slight obstruction in his speech, came into our office to purchase a *book*—the price happening to be a few pence beyond his means, we told him we would furnish him with a copy a little torn. Not finding one, however, as we expected, he very honestly remarked, that "we might t-t-t tear another." The joke was certainly worth something, and we instantly furnished him with a *whole* copy.—*Nantucket Inquirer.*

BREAD.

There is, perhaps, no subject connected with Domestic Economy of more importance than the manufacture of Bread. We have therefore thought it might prove acceptable to our readers to present them with some recipes for composing the *Staff of Life*; and should any of our friends or patrons be in possession of any better methods of answering the same purpose, they will oblige us, and, we hope do the public a service by communicating them for publication in our paper.

I. To a peck of flour add a handful of salt, a pint of yeast, and three quarts of water; the whole, beign kneaded in a bowl or trough will rise in about an hour; it is then moulded into loaves, and put into the oven. For French bread, they take half a bushel of fine flour, ten eggs, and a pound and a half of fresh butter, into which they put the same quantity of yeast, and tempering the whole mass with new milk pretty hot, leave it half an hour to rise, after which they make it into loaves or rolls, and wash it over with an egg beaten with milk; care is taken that the oven be not too hot.

II. Potatoes, mixed in various quantities with flour, make wholesome, nutritive, and pleasant bread Kliogg, who has been styled the rustic Socrates, recommends, that potatoes well boiled and carefully peeled, should be put into a kneading trough, covered with boiling water, and bruised till they be converted into a kind of soup of equal consistence throughout. A half, a third, or a fourth, of this soup, mixed with the flour of wheat, makes a bread of an excellent taste, and extremely salutary and nutritive.

III. M. Duduit de Maizieres, a French officer of the king's household, invented and practised with the greatest success, a method of making bread of common apples, very far superior to potatoe bread. After having boiled one third of peeled apples, he bruised them while quite warm, into two thirds of flour, including the quantity of leaven, and kneaded the whole without water, the juice of the fruit being quite sufficient. When this mixture had acquired the consistency of paste, he put it into a vessel in which he allowed it to rise for about twelve hours. By this process he obtained a very sweet bread, full of eyes, and extremely light.

IV. At Debritzin, in Hungary, excellent bread is made by the following process without yeast: Two large handfuls of hops are boiled in four quarts of water; this is poured upon as much wheaten bran as it will moisten, and to this are added four or five pounds of leaven. When the mass is warm, the several ingredients are worked together till well mixed. It is then deposited in a warm place for twenty four hours, and afterwards divided into small pieces about the size of a hen's egg, which are dried by being placed upon a board, and exposed to a dry air, but not to the sun; when dry they are laid up for use, and may be kept half a year. The ferment, thus prepared, is applied in the following manner: For baking six large loaves, six good handfuls of these balls are dissolved in seven or eight quarts of warm water; this water is poured through a sieve into one end of the bread trough, and after it three quarts of warm water; the remaining mass being well pressed out. The liquor is mixed with flour sufficient to form a mass of the size of a large loaf; this is strewed over with flour; the sieve with its contents, is put upon it, and the whole is covered up warm, and left till it has risen enough, and its surface has begun to crack: this forms the leaven. Fifteen quarts of warm water, in which six handfuls of salt have been dissolved, are then poured upon it through the sieve; the necessary quantity of flour is added. and mixed and kneaded with the leaven; this is covered up warm, and left for about half an hour; it is then formed into loaves, which are kept for another half hour in a warm room; and after that they are put into an oven, where they remain two or three hours, according to their size. One great advantage attends this kind of ferment, that it may be made in large quantities at a time, and kept for use; and on this account, it might be convenient on board of ships, or in camps for armies in the field.

V. The carbonate of magnesia, [common magnesia of the shops] when well mixed with new flour, in the proportion of from 20 to 40 grains to a pound of flour materially improves it for the purpose of making bread. Loaves, made with the addition of the carbonate of magnesia rise well in the oven; and after being baked the bread is light and spongy, has a good taste, and keeps well. In cases where the new flour is of an indifferent quality from 20 to 30 grains of magnesia to a pound of flour will considerably improve the bread. When the flour is of the worst quality 40 grains to a pound of flour is necessary to produce the same effect. As the improvement of the bread depends upon the magnesia, it is necessary that care should be taken to mix it intimately with the flour previous to making the dough. A pound of carbonate of magnesia would be sufficient to mix with two hundred and fifty six pounds of new flour at the rate of 30 grains to a pound.

VI. To every five pounds of flour add one pound of rice that has been previously boiled to a jelly over a slow fire; then when luke warm, add your usual quantity of yeast, and make up your bread. Should you judge your jelly to be too thick add luke warm water; a method by which thirty pounds of flour and six of rice produce eighteen loaves, each four pounds and an half weight. Five pounds of flour produce eight pounds of bread; but with the addition of a pound of rice twelve and an half.

VII. In order to make bread of turnips the following method is recommended in the "*Museum rusticum commerciale*," an English work. When turnips are plentiful, a number of them should be pulled, washed clean, pared and boiled. When they are soft enough for being mashed, the greatest part of the water should be pressed out of them, and they should then be mixed with an equal quantity in weight of coarse wheat meal. The dough may then be made in the usual manner, with yeast or barm, salt, water, &c. It will rise well in the trough; and after being well kneaded, it may be formed into loaves, and put into the oven to be baked. The person who made this experiment had other bread made with common meal in the ordinary method. The turnip bread was baked rather longer than the other. When they were drawn from the oven, a loaf of each sort was cut; and upon examination, the turnip bread was sweeter than the other, not less light and white, with a slight, but not disagreeable taste of the turnip. When it was tasted twelve hours after, this taste was scarcely perceptible, and the smell was quite gone off. After an interval of twenty-four hours, it could not be known that it had any turnips in its composition, although it still had a peculiar sweetish taste. After twenty-four hours, it appeared to be rather superior to bread made only of wheat flour; it was fresher and moister; and after a week it was still very good.

VIII. When wheat has grown or germinated, before it is ground, as often happens in wet seasons, magnesia, soda or some other alkaline substance seems indispensable to make good bread. An English writer in the Lancaster Gazette, 1816, mentions his having tried the following mixtures with flour from wheat which had germinated, which if used without the alkali took twice the usual time, and when baked became a hard thick crust, elevated like a roof over a glutinous saccharine paste, the specific gravity of which was greater than water.

1st. Take new flour, two pounds; soda two drachms.
2d. Take new flour, two pounds; soda one drachm.
3d. Take new flour, three pounds; old do. one pound; soda two drachms.
4th. Take new flour, three pounds; old do. one pound; ground rice, half a pound; soda two drachms,
5th. Take new flour, three pounds; old do. one pound and an half; soda one drachm.

The soda was dissolved in the water in which the flour was to be mixed, and the yeast added in the usual way.

RESULTS.

Nos. 1 and 2 were pleasant tasted bread, similar to brown bread; it was *friable*, very buoyant in water, and filled like a sponge, it gained nearly *one third*, but No. 2 was better bread than No. 1; and this is well worth attending to, since it proves that with this flour half the quantity of soda, produced the best effect, a circumstance that is of importance in an economical point of view.

No. 3 was better bread than Nos. 1 and 2, and it was but little inferior to the bread procured from our old flour, when the alkali was not used.

No. 4 was heavier than the preceding, but was baked in a tin pan.

No. 5 was also baked in a tin; it was as good bread as that made wholly with the old flour; but it was not very easy to distinguish Nos. 3, 4 and 5, from each other.

From these experiments it appears that by thirty grains of soda, a pound of the new flour, *which as loaf bread would not otherwise be eatable*, will make about a pound and an half of very pleasant tasted wholesome loaf bread.

REMARKS ON THE FOREGOING.

The four first of the foregoing recipes were taken from the Edinburgh Encyclopædia. The fifth has been proved by an experiment made within the knowledge of the Editor, to be useful. The sixth, seventh, and eighth rest upon newspaper authority only. Perhaps it might be well to mix flour from new, or damaged wheat, with lime water, as a substitute for soda or the other alkaline substances mentioned above. The expense of lime water would be very trifling, as lime requires no less than 700 times its weight of water to effect its entire solution, and a single handful of quick lime thrown into a barrel of water, or any less quantity

which may be wanted, will be sufficient. It will require some hours for lime water, thus prepared, to settle, so as to become sufficiently clear for use, when it should be carefully poured from the sediment. We do not pretend to vouch for the efficacy of lime-water thus prepared, and made use of. We merely suggest the thing as worth an experiment.

YEAST.

The following methods of making Yeast have been recommended, but we have never known their efficacy tested by actual experiment.

Take a quantity of hops suitable to the quantity of yeast you intend to make, boil them well, and strain off the water in which they are boiled; into this water stir a suitable quantity of flour, and considerable salt, and then add to this a proportionate quantity of good yeast; let this mass rise as much as it will; then stir in fine Indian meal till it is so thick that it can be made into small cakes of the size of a dollar or larger. When the cakes are thus made, dry them in the sun till they are hard, minding to turn them frequently to prevent their moulding, and then lay them by, in a dry place, for use.

When you wish to have yeast, take one of these cakes, crumble it to pieces, pour warm water on it, and let it stand in a warm place, and it will soon rise sufficiently to make good yeast. A quantity of these cakes may be thus made at once, which will last for six months or more,

Art of making Yeast with Peas in Persia.

Take a small tea cup or wine glass full of split or bruised peas, pour on them a pint of boiling water, and set the whole in a vessel all night on the hearth, or in any other warm place; this water will be a good yeast, and have a froth on its top the next morning. In this cold climate, especially in a cold season, it should stand longer to ferment; perhaps twenty four or forty-eight hours. The above quantity, says Mr. Eaton, made for me as much bread as a half quartern loaf, the quality of which was very good and light. It may be necessary that, in this country in winter it should be put to ferment in a cool oven.

Substitute for Yeast.

A patent was granted, in England, to Mr. Richard Tillyer Blunt for his new invented composition to be used instead of Yeast. The substance of the specification, according to the Repertory of Arts, is as follows:

To make a yeast gallon of the above mentioned composition, containing eight beer quarts, boil in common water eight pounds of potatoes as for eating; bruise them perfectly smooth, and mix with them whilst warm, two ounces of honey, or any other sweet substance: and one quart (being the eighth part of a gallon of yeast) of common yeast. And, for making bread, mix three beer pints of the above composition with a bushel of flour, using warm water in making the bread; the water to be warmer in winter, and the composition to be used in a few hours after it is made; and as soon as the sponge (the mixture of the composition with the flour) begins to fall the first time, the bread should be made, and put into the oven.

MUSQUETOES.

To prevent the bite of Musquetoes, rub the oil of pennyroyal, a little weakened on the hands and face.

FACTS AND OBSERVATIONS RELATING TO

AGRICULTURE & DOMESTIC ECONOMY.

Under this head, we propose from time to time, to publish such articles, relating to agriculture and rural economy, as we may be of opinion will prove useful. Some of our statements will not, probably, be new to many of our readers, and others, perhaps, will not be found correct. But those to whom our observations may not convey new ideas, will, we hope, endure them for the sake of the benefits which may accrue to such persons as are destitute of the information they contain, which will be in part derived from writers of acknowledged merit and standard authority. Should our assertions or theories be found erroneous, we should be happy to stand corrected by our friends and correspondents. Our statements may, at least, suggest hints and processes which may lead to valuable improvements. And, as happily expressed in the last No. of the Massachusetts Agricultural Repository, "the cautious farmer if he is struck with their novelty, may try them for himself. If they are found to fail, he will not repeat the experiment, but he will be very careful to enquire, whether he has faithfully followed the instructions of the first essayist. Whether the soil was the same as that in which the experiment was made, and whether he has taken the same pains to produce the proposed result. If he is satisfied that he has so done, and that the novelty recommended is not entitled to his confidence, he will abandon it."

POTATOES

May be spoiled by bad management in harvesting. They should be dug in cool over cast weather, and picked immediately after the hoe free from sun and air, and kept moist with much dirt about them. If dug in fine weather, and they remain exposed to the sun, they will sweat in the summer, and be soft, waxy and strong. By lying to dry in the sun, they turn green, become in a degree poisonous, operate as physic of a purgative nature, and, it is said, sometimes prove fatal.

In gathering a crop of potatoes it has been recommended to run furrows on each side of the rows, and then a pretty deep one in the middle, which turns up most of the roots to the surface. A fork, with four prongs, with the addition of what may be called a fulcrum, fastened by a pivot to the back part of the handle may be used for raising the potatoes, not turned by the plough.

In the report on the agriculture of the county of Hereford, drawn up for the British Board of Agriculture, is a description of an excellent implement, invented by Mr. Yeldall, for taking up potatoes, having four prongs, or barbs of iron, with a fang, in the form of a double mould board, drawn by three horses or four oxen. It enters the ground, under the bed of potatoes, and throws them to the surface.

In feeding stock on potatoes it is best to steam, boil, or bake them. Sir John Sinclair, a famous English Agriculturist, (who, we believe, has corresponded with Gen. Washington on subjects of rural economy,) in his celebrated Code of Agriculture, asserts, that "there is something injurious in the juice of the potatoe in a raw state, which cooking eradicates, or greatly dispels."

We have, however, heard it asserted by farmers that raw potatoes, given, in moderate quantities to working oxen in the spring of the year answer a valuable purpose. They are said to prove cooling, and opening, and serve at once for food and physic. Where cattle are fed in part on Indian corn or meal, which is in some degree astringent and heating, raw potatoes given occasionally, we have been told, promote the health, and add to the appetite of the animals.

The Farmer's Assistant says, "We never should advise to feed milch-cows with potatoes, either boiled or raw; as we have frequently known cows to be greatly lessened in their quantity of milk, by being fed on this root."

POULTRY.

Mr. Wakefield, a spirited farmer near Liverpool, say the compilers of "The Complete Grazier," keeps a large stock of poultry in the same enclosure with singular success. He has nearly an acre enclosed with a close slab fence, about seven feet high. The top of the fence is every where sharp pointed like pickets, though, perhaps, this may not be necessary. Within this enclosure are put up slight small sheds, well secured from rain, however, for the different kinds of poultry, and it is supplied with a small stream of water. The poultry are regularly fed three times a day with boiled potatoes, which is their only food, except what grass may grow within the enclosure.

The dung of the poultry, which is exceedingly rich, is carefully saved for use; and the turf of the enclosure is occasionally pared off for mixing with composts.

We have heard it asserted that a little molasses, or any other saccharine substance is very useful to mix with the food of poultry, which it is intended to fatten. Perhaps it might be well to boil a proportion of beets, ripe and sweet pumpkins, or squashes with potatoes, for the food of poultry. When corn is given to fowls it should be crushed or soaked in water. Hens it is said should have access, in winter, to slacked lime, or oyster shells, otherwise they will afford no eggs, as something of the kind is necessary to form the shells. Wheat, however, if given to fowls for feed, will afford the substance (phosphate of lime) which is necessary to compose their shells.

BEES.

Dr. J. Anderson in one of his papers on husbandry observes, in substance, that bees are frequently induced by mild weather in the winter, and early in the spring to leave their hives and by sudden changes to cold or wet, become chilled, unable to return, and perish. And when they do not venture abroad, warm weather, out of season, often rouses them from their torpid state and obliges them to consume their stores, and they are then starved with hunger.

To prevent such accidents, Dr. Anderson is of opinion, that "no method would be so effectual as that of placing the hives in an ice house at the approach of winter. Here they may be kept till the spring is so far advanced, that no danger is to be apprehended from bad weather. During the whole winter they will remain in a state of torpor and require no food. As soon as the mild weather invites them to appear, they will commence their labors with vigor. The intense degree of cold which bees sustain without the least injury in Poland and Russia, where even quicksilver is sometimes frozen, removes every doubt or anxiety, concerning the safety of bees in an ice house."

We do not know that any thing has ever been attempted to ascertain the correctness of Dr. Anderson's theory, but wish that some person would try the experiment, and give the result to the public.

STUBBLE,—BURNING OF.

Mr. W. Curtis, of Lynn, Norfolk, found very beneficial effects from burning the stubble of oats, which was left eighteen inches high for this purpose, on a field broken up from old pasture the same year; he afterwards sowed wheat and oats in succession on the same ground, the stubble of both of which was burned in the same manner. The ashes were in every case ploughed in to a small depth, and the verges of the field mowed previous to the burning, to prevent accidents. After the third crop of corn, all of which were abundant and remarkably free from weeds, the field was laid down with clover and grass seeds, and the ensuing crops of both hay and grass proved infinitely finer than those before the ground was broken up.

Another piece of land was cropped for three successive years in the same manner as the first, to which it was similar in every respect of soil, aspect, and previous management, but in which the stubble was ploughed in, instead of being burned; the produce of each crop on it was much inferior to that of the first experiment, and the weeds increased so greatly, that on laying it down to grass, they overpowered the grass seeds so much that it was necessary to resow it; and ever after, while Mr. Curtis held it, the grass and hay produced were coarse and full of weeds, and consequently inferior both in value and quantity to this of the other field, on which the stubble had been burned.

In burning stubble, the danger which is to be apprehended from the spreading of the flames. may perhaps be obviated by tracing a furrow round the field, and setting fire to the stubble on the inner edge of the furrow.

We were furnished with the following receipt by a lady, a pattern of industry and all domestic virtues, at whose table we have drank this wine in great perfection. It is desirable that wine, and beer, and cider should take the place, as far as possible, of ardent spirits, the extravagant use of which has already become the scourge of this young country. It is, therefore, to be wished, that every thing which can increase the means or throw light on the manner of making these simple and wholesome beverages, should be made known for public benefit; and we shall feel much obliged for all information on such matters. The receipt is copied from "Cary's American Museum," for July.

American Farmer.

RECEIPT FOR MAKING CURRANT WINE.

Gather your currants when full ripe; break them well in a tub or vat, (some have a mill constructed for the purpose, consisting of a hopper, fixed upon two lignumvitæ rollers) press and measure your juice, add two thirds water, and to each gallon of that mixture, (i. e. juice and water) put three pounds of muscovado sugar, (the cleaner and drier the better; very coarse sugar first clarified, will do equally as well,) stir it well till the sugar is quite dissolved, and then turn it up. If you can possibly prevent it, let not your juice stand over night, as it should not ferment before mixture.

Observe that your casks be sweet and clean, such as never had either beer or cider in them, and if new let them be first well seasoned.

Do not fill your casks too full, otherwise they will work out at the bung, which is by no means good for the wine; rather make a proportionable quantity over and above, that after drawing off the wine you may have a sufficiency to fill up the casks. Lay the bung lightly on the hole to prevent the flies &c. from creeping in. In three weeks or a month after making, the bung hole may be stopped up, leaving only the vent-hole open till it has fully done working, which generally is about the latter end of October. It may then be racked off into other clean casks if you please; but experience seems to favor the letting the wine stand on the lees till spring, as it thereby attains a stronger body, and is by that means in a great measure divested of that sweet luscious taste, peculiar to new made wine; nay, if it is not wanted for present consumption, it may without any damage stand two years on the lees.

When you draw off the wine, bore a hole, an inch at least above the tap-hole, a little to the side of it, that it may run clear off the lees.—The lees may either be distilled, which will yield a fine spirit, or filtered through an Hipocrates' sleeve and returned again into the cask. Some put in the spirit, but I think it not advisable.

Do not suffer yourself to be prevailed on to add more than one third juice as above prescribed, in hopes that the wine may be richer, for that would render it infallibly hard and unpleasant, nor yet a greater proportion of sugar, as it would certainly deprive it of its pure vinous taste.

By this management you may have wine, leting it have a proper age, equal to Madeira, at least superior to most wines, commonly imported, and for much less money.

In regard to the quantity of wine intended to be made, take this example, remembering that twelve pounds of sugar are equal to a gallon of liquid.

For instance, suppose you intend to make 30 gallons, then there must be,

8 gallons of juice, 16 of water, — 24 gallons of mixture, 6 gallons from sugar, — 30 gallons.	24 gallons of mixture, 3 multiplied by — 12)72 equal to 6 gallons of liquid.

and so proportionably for any quantity you please to make.

The common cider presses, if thoroughly clean, will do well in making large quantities: the small hand-screw press is most convenient for such as make less.

N. B. An extraordinary good spirit for medicinal and other uses, may be distilled from currant juice by adding a quart of molasses to a gallon of juice, to give a proper fermentation.

American Isinglass.—A manufactory of this useful article has been established at Cape Ann, by Mr. Wm. Hall, late of this city. The material for manufacture is obtained from fish taken from our coasts. The specimens of isinglass manufactured at Cape Ann have been used by the brewers and confectioners in our city, who considered it fully equal if not superior to the imported.

THE FARMER.

BOSTON:—SATURDAY, AUG. 3, 1822.

TO THE PUBLIC.

It was well observed by an eminent philosopher, that "the excellency of manufactures, and the facility of labor would be much promoted if the various expedients and contrivances, which lie concealed in private hands, were, by reciprocal communications, made generally known. There are few operations that are not performed by one or other with some peculiar advantages, which, though singly of little importance, would, by conjunction and concurrence, open new inlets to knowledge, and give new powers to diligence." These remarks will apply with as much force to Agriculture as to Manufactures. One great and primary object of the NEW ENGLAND FARMER, is to serve as a vehicle for "reciprocal communications" of such improvements in husbandry, or domestic economy, as may add stimulus to industry, by insuring to diligence that reward which alone waits on *well directed* effort. The Proprietor would, therefore, be happy to receive useful hints, statements and essays, oral, written or printed, relating to the objects of his paper, as mentioned above, and more particularly unfolded in the first article of the preceding pages, from persons whose experience, reading or observation qualify them to furnish useful information to the community.

It is hoped that no practical farmer will be deterred from forwarding to us for publication any information of the above description from an apprehension lest his style should prove deficient in any of the requisites of what is called fine writing. All we wish for is that he should make his meaning understood, which may be done as well, or better, by plain words and common phrases, than by a pompous diction, consisting of words of "learned length and thundering sound." If any literal correction should be deemed necessary to fit any matter for the press, which we may receive from our correspondents, it will be cheerfully rendered by the Editor.

The Proprietor will spare neither pains nor expense to make his paper worthy of public patronage. He proposes, from time to time, to give engravings of improved breeds of animals, agricultural implements, patented machines for facilitating processes in the useful arts, particularly those connected with Agriculture and Domestic Economy.

At the termination of each year from the commencement of the paper, will be given a copious and correct index of the volume preceding.

The Proprietor authorizes and requests all Post Masters to receive subscriptions for the New England Farmer, according to the terms stated in the first page of this day's paper, and retain ten per cent. on the amount which they may collect.

We have taken the liberty to forward the first number of the New England Farmer to some gentlemen whose names happened to occur to us, although they are not on our subscription list. Should they approve of this specimen of our work, and the plan as developed in this and the initial articles, we hope they will afford us their patronage, and assist in extending the circulation of the paper by such means as they may deem best adapted to that effect.

☞ It was stated in our Prospectus that the New England Farmer would be printed on a "large royal sheet." It has since been thought best to issue it on a sheet of smaller size, but of *superior quality*. The price of the paper *now used* is the same as that on which we originally proposed printing it. We are confident our patrons will be satisfied with the alteration.

FARMER SUMMARY OF NEWS.

Intelligence from London as late as the 13th of June has been received by the ship Nestor, arrived in New York from Liverpool. A London article of that date affirms that advices had been received from Constantinople to the 11th May, confirming the pacific news of the evacuation of Moldavia and Wallachia by the Turkish troops. Russian vessels were clearing at Odessa for Constantinople; and several vessels have been insured at Lloyd's from capture of seizure by the Turks, at one per cent.

It appears that the unfortunate Greeks are still suffering all that the most savage ferocity can inflict under the domination of the Musselmen. Two French gentlemen, visiting the Island of Scio, represented the town as pillaged and destroyed, and the streets filled with the festering remains of the butchered inhabitants. The women and children were articles of commerce, both at Constantinople and Smyrna.—The Turkish fleet was to sail from Scio about the 3d of May, which leaves little hopes of their having been defeated by the Greeks.

The Belgrade accounts are very unfavorable to the Greeks. The Pacha of Salonicha had received reinforcements, and completely defeated the Greeks. After this he fell upon 30 Greek villages, and carried away the women and children as slaves.

It is stated that the accounts received from the South and West of Ireland continue more and more deplorable. The assistance given to the poor has been extremely liberal; but their wants exceed the donations. A Dublin paper states that "a million of men, women and children are starving—are actually dying of hunger, and in one of the finest seasons ever remembered; a malignant fever, with every appearance of the worst symptoms of pestilence has set in."

As an illustration of the singular character of the last winter, it may be mentioned, that while the thermometer was some degrees above the freezing point in Russia and Sweden, they were skating and driving traineaux at Madrid through the whole of January, and several persons were frozen to death in the streets of Lisbon.

The last accounts from Spain, which are to the 13th of June, indicate a crazed and unsettled state of society. Troops of partizans are in arms against the government. These insurgents who style themselves royalists, are commonly headed by priests or monks, and their banners were inscribed, "*The King and the Cross.*" They have been often defeated, but rise from every overthrow with apparently renovated strength for fresh exertions. The Cortes were in session, but were said to be perplexed, bewildered, and wavering in their councils. They had fixed the standing army for 1822, at 62,043 men.

The Cortes have issued a Minifesto on South American affairs, in which they invoke the Powers of Europe not to recognize the independence of the New States in South America.

A duel was fought in Paris, in the beginning of June, by two members of the Chamber of Deputies, Benjamin Constant and Forbin des Isarts. They were attended by *two* seconds each. The former being lame, and unable to stand, they were both provided with chairs, and in that way exchanged two shots without effect; when the seconds interfered.

The King of France, in reply to the Address of the Chamber of Peers says, "since the opening of the session I have received accounts which assure that peace will not be disturbed in the East."

The bill for throwing open the West India Islands to the trade of all nations had passed the House of Commons, been read a first time in the House of Lords, and it is said will become a law.

Slaves.—The Emperor of Russia has decided the question submitted to him by the U. States and Great Britain, in relation to slaves carried away during the late war by the British—that the United States are entitled to a just indemnification for all such slaves carried away.

Riot at the State Prison.—On the first instant there was a formidable insurrection at the State Prison in Charlestown. It commenced by an attack made on one Chadwick, who had rendered himself obnoxious to the prisoners by giving evidence against Green, not long since convicted and executed. It is said that for nearly two hours the rioters had the ascendancy, and were not quelled till after they had set fire to the work shops in the yard, and had been repeatedly fired upon by the guard. A large number of the citizens of Boston and Charlestown were collected, including Fire Companies, and a party of Marines from the Navy Yard.—The principal of the riot and several others were wounded, the former, it is supposed mortally. The culprits were at length driven to their wards and secured.

Negro Plot.—A plot has been formed by the negroes of Charleston, S. C. to massacre the white people. They formed themselves into a society, and held meetings at a farm, which they could approach by water to avoid being stopped by any patroles. They intended to have provided themselves with passes so as to deceive the guard, and place themselves at certain parts of the city; then a party was to secure the guard at the guard house, and an indiscriminate massacre was to commence on all the whites, who appeared in the streets, and particularly to prevent any company from forming. Also to prevent the bells from ringing to give any alarm. A negro who was solicited to join the gang declined, and gave information to his owners by which means the conspirators were arrested, and some of them condemned to be executed.

We have published the official decisions of the American and British Commissioners made under the 6th article of the treaty of Ghent; by which it will be seen, that all the islands in the Niagara river, (except Navy Island) have fallen to the United States. Drummond's Island, in Lake Huron, containing a British post, has also fallen to us. This will serve as an exchange for the military works at Rouse's Point, on Lake Champlain.—*Buffalo Patriot July* 16.

American History.—The Evening Post intimates that the Hon. Timothy Pickering of Massachusetts, contemplates writing Memoirs of his own Times, or some similar work. The following is the paragraph conveying the intimation to which we allude :—

"We express a hope, and we have good grounds for the expression, that this venerable statesman will devote the evening of his days to placing on record, the history of those events and transactions so familiar to his remembrance, so honorable to himself, so glorious to his country. To what better purpose can he devote his time? How can he serve posterity more essentially, than by placing before their eyes, in an impartial light, the picture of the times that have been? He has served his country in the field and in the cabinet; let him close his labors by acting as the historian of his own times."

Mr. Pickering has now reached the age of seventy; and as he is one of the living chronicles of revolutionary events, such a work as he contemplates would no doubt contain many valuable facts which would serve to illustrate our history.—*N. Y. Statesman.*

Charles Thompson.—A gentleman of this city lately visited the venerable Charles Thompson, secretary of the continental congress in the revolutionary war, at his seat, twelve miles from Philadelphia, on the old Lancaster road. Mr. Thompson has reached the advanced age of ninety-three, enjoys tolerable bodily health, and walks with apparent ease and pleasure to himself; his sight is so good as to enable him to read without spectacles, but he hears with difficulty—his mind is evidently in decay; it is the ruins, however, of superior intellect; far from being puerile, it still bears the impress of greatness, and a familiarity with the best ancient and modern authors. He dwells with peculiar interest on the scenes of the revolutionary war, and relates with great precision, many anecdotes of its prominent characters. On being asked what caused such implicit faith to be put in the documents signed by him, he answered "it was well known that he had resolved, in despite of consequences, never to put his official signature to any account, for the accuracy of which he could not vouch as a man of honor;" and so well was this understood, that when Mr. T. was adopted by the Six Nations of Indians, they emphatically named him "the man of truth."—*Albany paper.*

New Printing Office.

THOMAS W. SHEPARD,

RESPECTFULLY informs his friends and the public that he executes all kinds of

BOOK AND FINE JOB PRINTING,

in the most fashionable manner, and on reasonable terms, at the Office of the NEW ENGLAND FARMER, ROGERS' BUILDING.....CONGRESS-ST.

HUSBANDMAN AND HOUSEWIFE.

FOR sale at the Bookstore of Charles Ewer, No. 51, Munroe & Francis, No. 4, Cornhill, and at this Office:—The HUSBANDMAN AND HOUSEWIFE; being a collection of valuable Recipes and Directions, relating to Agriculture and Domestic Economy. By THOMAS G. FESSENDEN, Esq. Price 50 cents.

The following notice of this work is extracted from the Massachusetts Agricultural Journal for June 1822.

"We have read it with attention, and think it well adapted to the use of farmers, who would not go to the expense of purchasing larger works. It is a collection of receipts, many of which are from high authority, and all of them, as far as they are accurate, calculated for daily and constant use. That errors should creep into such a work must be expected. The receipts are often taken from such transient works, or sources, that it would be impossible for the complier to vouch for their efficacy or exactitude—but still its use must be very great to the class of people for whom it was principally intended." August 3.

From the Massachusetts Spy of July 24.

Mr. Editor—The following communication from an intelligent practical Agriculturalist, embraces a subject of seasonable and important interest to the farmers.—The question of the effect produced upon the crop of Indian Corn by removing the *Suckers*, and the proper manner and time of doing it, are yet to be decided by more frequent and accurate experiments than appear to have been made, the results having been very different, in the instances heretofore communicated. As the season has now nearly arrived, in which the experiment may be repeated, it is hoped that every Farmer will give so much of his time and attention to the subject, as to take the suckers from at least a single row of his corn, and carefully note the time and manner of doing it, with the comparative product of a similar quantity on which the suckers shall be permitted to remain—and if he will still further ascertain the difference between cutting the stalks and leaving them to be harvested with the Corn, and communicate the result of all his observations to this Society, he would add much to the stock of useful information, and greatly oblige his fellow-laborers in the business of Husbandry.

L. LINCOLN, *Cor. Secretary of the Worcester Agricultural Society.*

To the Worcester Agricultural Society.

In the spring of eighteen hundred and twenty-one, I proposed to try the experiment of raising Corn, by planting it in rows. I ploughed the ground, as usual, twice; then carted twenty-seven loads of barn manure on an acre, which took two men with a yoke of oxen one day.—As soon as the manure was warmed by the influence of the sun, I then spread the same, and ploughed the ground for the third time. On the eighteenth of May, I furrowed it out, three feet six inches from centre to centre of the furrow—then carried on twenty-five loads of loom, which was carted into my hog-yard the preceding Autumn, and spread the same in the furrows, which took three men and a yoke of oxen one day—I then planted one half the ground in two rows, six inches apart, the remainder about nine. Immediately after weeding it, I spread two bushels of plaster on the rows—at a suitable growth gave it a second hoeing; the second week in July, hoed it the third time; at that period the growth was very rapid, and there appeared to be a greater quantity of suckers from the bottom of the stalks than I ever saw before. The observation struck me, that it would be worthy the attention of our Agriculturalists to try the experiment of cutting the sucker from the stalk, which I did from most of it.—By observing, I found that such a proportion of juice from the stalk wept out where the sucker was taken off, that the growth was not so large, and the ear set higher upon the stalk: on the part where the suckers were not taken off, the corn was thicker set and more prominent—the ears set ten or twelve inches nigher the ground, and were a good proportion larger. That part of the field that was planted thinnest, was the largest growth; the stalks and ears thicker set, and the corn set nigher the ground. The quantity of corn that grew on an acre was eighty-one bushels.——From the best observations that I have made, I would recommend to any gentleman wishing to try the experiment of planting in rows, to furrow the ground four feet apart from centre to centre—to plant the corn in two rows, nine inches apart, diamond fashion. It is a very simple process, to level the manure when spread in the furrows, and take a pair of small wheels, with cogs in them, made for that purpose, put them on an axle-tree nine inches apart, which will dot the ground with accuracy, when drawn across the field, so that a child of ten years may drop the corn without the least difficulty.

LEMUEL DAVIS.

Holden, March 13, 1822.

We are inclined to believe that Mr. Davis would have had a larger crop of corn if it had not been planted so thickly. "Three feet six inches from centre to centre of the furrow" with two rows "six inches" or even nine "inches" apart, if the corn was of the common size of our New England corn might, perhaps, over stock the ground with plants.

We are told that Mr. Stevens, of Herkimer County in New York, raised *one hundred and eighteen bushels* of Indian corn to an acre. He planted his seed in double rows about eight inches apart, and the seeds were set diagonally (or diamond fashion as Mr. Davis expresses it) the same distance from each other in the rows. *Between each of the double rows was left a space of five and a half feet.*

Mr. Ludlow, of the same county, raised ninety-eight bushels to the acre. He planted his seed in *single rows*, four feet apart, with the grain set eight inches asunder. His land was not so highly manured as that of Mr. Stevens.

Mr. Hunnewell, of Massachusetts, raised one hundred and eleven bushels of corn from an acre of ground, which was furrowed out at a distance of four feet (if we *recollect* rightly, as we have not the statement now before us) leaving each furrow a foot wide the seed planted in the drill on each furrow, making three rows to each furrow, and care taken to drop the corn as near six inches apart as possible without wasting time.

With regard to taking *suckers* from corn we would recommend, in addition to the experiments suggested by the Hon. Mr. Lincoln, that trial be made of bending them to the ground, and covering them with earth sufficient to kill them, which has frequently been stated as the best mode of disposing of them; as they thus, it is said, serve as manure to the principal stocks.

Long Woolled and Broad Tailed Sheep of Africa.

The Hon. Dudley L. Pickman, of Salem, has presented to the Massachusetts Agricultural Society a Ram of this breed, just imported.

A Ram and Ewe, of the first race introduced into this country, were presented by Gen. Eaton to the Hon. Timothy Pickering, then resident in Pennsylvania, by the name of the Barbary Mountain Sheep. The President of the Philadelphia Agricultural Society some years afterwards, gave the following high character of the breed, in the memoirs of that Society:

"I know not any breed of sheep superior and few equal to it. Its fleece is of the first quality; and the valuable parts singularly good. No other African Sheep is to be compared to this species, either for fleece, fattening, or hardihood. It bears our severest winters without shelter. Some of the best lamb and mutton sold in our market are of this breed; which is now spread through many parts of this State and Jersey."—(Memoirs vol. 1, page 163.)

General notice is hereby given to the Farmers of Massachusetts, that the Ram now at E. Hersey Derby's, and at the disposal of the Trustees of the Society, will be delivered to any gentleman who is desirous to obtain a cross from this breed, free of cost, and upon the sole condition of good treatment of the animal, and to be kept within the State. Application to be made *immediately* to either of the subscribers.

E. HERSEY DERBY, *Salem.*
JOHN PRINCE, *Roxbury.*

From the Mass. Agricultural Repository for June.

Dr. Deane's New England Farmer.

In our last number we mentioned that Messrs. WELLS & LILLY had caused this valuable, and as we think, standard work, to be revised at their own expense, and had put it to press. A wish to render it as perfect as they could, to incorporate in it most of the improvements which have taken place in agriculture since the publication of the second edition, and to expunge from it all superfluous matter, or opinions which are now exploded, has delayed the work to this time.

It will probably appear in the course of a few weeks. We have no other interest in introducing this subject again to the notice of our readers and subscribers, than the wish to diffuse correct agricultural knowledge. Dr. Deane's work was certainly as good a compendium for its size, as could be found in Europe at the time it was published. It had the special merit, for *us*, of adapting European modes of culture to *our* soil and climate. Even in its improved state, it is not pretended that the work supersedes the necessity, with intelligent cultivators, of an extensive agricultural library, but it is calculated, and well calculated, to aid the experience, and enlighten and direct the practice of all descriptions of farmers. It has been necessary so far to enlarge it, in consequence of the great modern improvements in agriculture, that it may prove too expensive for *small* farmers, but we think *all* farmers in *easy* circumstances will find it a very cheap book. Many things will not be new to them, but even these they will find enforced by new reasons and arguments. Though written principally with a view to the New England States, there is no part of the United States in which it will not be found of great value, and perhaps it may not be and ought not to be its smallest recommendation to the farmers of the United States, that excepting the Rev. Jared Elliot's small tract, it was the earliest and by far the most respectable agricultural work ever published in the United States. The Farmer's Assistant by Mr. Nicholson, of the State of New York, a very respectable work, is apparently modelled upon it, and I presume the author will admit, what indeed his pages prove, the great assistance he derived from this work.

But in New England, it was thought best to republish Dr. Deane's work, with additions and corrections, not with the wish, in any degree, to interfere with the other work alluded to. So far from it, Messrs. Wells & Lilly, to our knowledge, contemplated and proposed to the writer of this notice, the republication of Dr. Deane's work, before the Farmer's Assistant went to the press.

We repeat, that, as Editors of this Journal, and as individuals, we have no other interest in, or wish to promote the circulation of the new edition of Dr. Deane's New England Farmer's Dictionary, than the advancement of sound principles in agriculture. We wish well to all agricultural publications of *merit*, and as we have alluded to the Farmer's Assistant, we ought to add, that we think that work is one which deserves this character. We trust the demand of ten millions of people will be great enough for both, and in a few years, for many others.